

## *Soups*

soup du jour \$4.50 cup / \$6 bowl  
cream of crab \$6 cup / \$9 bowl  
maryland crab \$5 cup / \$7 bowl  
chili \$5 cup / \$7 bowl

## *Appetizers*

seasoned pork egg roll \$9  
Seasoned shredded pork with zesty Asian slaw  
chicken tenders \$7  
House-breaded and served with honey mustard  
chinese fire poppers \$8  
Spicy homemade fire poppers. Cream Cheese mixed with a variety of spices & peppers wrapped in a wonton, served with sweet Chili sauce  
buffalo wings \$15 mild, regular, hot, old bay, bourbon, Korean BBQ, PMRB, Sweet Chili, BBQ

## *Seafood Appetizers*

Crab cocktail \$25  
Fresh Maryland Jumbo lump mixed with a touch of lemon & old bay. Cocktail sauce on the side  
seafood sauté \$19  
Large shrimp and sea scallops served over crab risotto  
steamed shrimp 1 pound \$16.00 / ½ pound \$9  
Steamed with Old Bay, onions, beer, and lemon  
steamed mussels (1 pound) \$13  
Mussels steamed with garlic, tomato, potato, white wine, and butter  
crab dip \$15  
Served with sliced ciabatta bread  
crab eggroll \$19  
Seasoned Jumbo Lump Crab meat rolled with red peppers, Napa cabbage & celery. Deep fried, served with Old Bay Aioli & Sracha Bourbon sauce

## *Salads*

house \$5  
Mixed field greens with carrots, cucumbers, tomatoes, and homemade croutons tossed in house balsamic  
spinach \$8  
Crumbled bacon, feta, chopped egg, and sautéed wild mushrooms in a shallot vinaigrette with homemade croutons  
caesar \$8  
Fresh Romaine with classic Caesar dressing and homemade croutons  
cobb \$12  
shredded cheddar, bleu cheese, bacon crumbles, sliced egg, avocado, tomatoes, and chopped Romaine tossed in ranch dressing  
(cannot be split; starter salad serving \$7.50)  
ADD  
grilled chicken \$5 • grilled salmon \$5 crab cake \$20 • grilled tuna \$6 Blacken your choice for an additional \$2 chicken salad \$5 • shrimp salad \$7 crab remoulade # \$10



## *Specialty Sandwiches*

buffalo chicken \$11  
Breaded chicken tenders tossed with hot sauce served on grilled Kaiser with LTO  
chicken salad \$11  
Grilled chicken breast mixed with cranberries and toasted walnuts. Your choice of potato, rye, or multigrain bread, served with LTO  
shrimp salad \$14  
Steamed shrimp mixed with mayo, Old Bay, celery, and lemon. Your choice of potato, rye, or multigrain bread, served with LTO  
grilled ribeye \$18  
Sliced ribeye topped with sautéed onions, mushrooms, and cheddar cheese and served on toasted ciabatta  
crab cake sandwich \$28  
Served on grilled Kaiser  
swiss alps \$13  
Roasted turkey breast with hickory-smoked bacon, lettuce, Swiss cheese, and dijonaise served hot on toasted ciabatta  
pulled pork barbecue \$11  
Southern-style pulled pork served on grilled Kaiser served with LTO and a side of cole slaw  
englishman \$12  
Roast beef served warm with melted cheddar cheese, thinly sliced onion, and horseradish on grilled Kaiser  
french dip \$14  
Thinly sliced roast beef with provolone cheese on crispy ciabatta served with au jus  
hot roast beef \$13  
Hot roast beef served on toasted potato bread with French fries and smothered in homemade brown gravy  
blackened tuna \$14  
Blackened yellow fin tuna steak with Cajun seasoning. With Remoulade on grilled Kaiser  
grilled chicken \$12  
Grilled with Korean BBQ sauce topped with Asian slaw and Pepperjack cheese, served on a grilled Kaiser  
All sandwiches are served with fries  
(Add gravy to fries \$1; sub house salad for fries \$3)

## Burgers

### Basic burger \$9

American, Swiss, Provolone, pepper jack, or cheddar 50¢  
Sautéed wild mushrooms 75¢ | Sautéed onions 50¢  
Thick-sliced bacon 75¢ | Avocado \$3

### club \$13

Topped with sliced turkey, roast beef, and hickory-smoked bacon with cheddar and Swiss

### southwest \$12

Topped with pickled jalapeños and chipotle peppers and finished with cheddar cheese

### bleu \$12

Topped with Cambazola Bleu cheese

### memphis \$11

Topped with creamy cole slaw, pulled barbecue pork, and pepper jack cheese

### surf & turf \$23

Topped with a crab cake, hickory-smoked bacon, and cheddar cheese

*All sandwiches are garnished with lettuce, tomato, and sweet onion, served with fries.*

*(Add gravy to fries \$1; sub house salad for fries \$3)*



## Entrees

*(All entrees are served with vegetable of the day)*

### blackened rockfish \$28

Blackened wild rockfish served with tomato/corn/crab salsa

### chicken chesapeake \$32

Grilled chicken breast topped with jumbo lump crab meat and Imperial sauce with roasted baby potatoes

### filet mignon USDA Prime \$38

Grilled to your liking, served with sautéed mushrooms and mashed Yukon Gold potatoes

### grilled ribeye, USDA Prime 16 oz. \$37 /12 oz. \$28

Lightly seasoned Ribeye grilled to perfection, served with roasted garlic mashed Yukon

Gold potatoes

### crab cake \$28

Made with jumbo lump crab meat, served with roasted tri-color baby potatoes

### chicken picatta \$19

Sautéed boneless chicken breast with Capers & lemon butter. Served with wild rice

### salmon \$20

Fresh pan-seared salmon with teriyaki pineapple sauce, served with wild rice

## Just Right Plates

### duck confit \$17

Leg-quarter slow-cooked duck served over wild mushrooms with tomatoes

### seared scallops \$22

3 large sea scallops pan-seared and served over a bed of Cajun spinach with bacon and red peppers

### elk chop \$28

Sautéed red peppers with wild rice and spinach

### pork chop \$19

Local pork chop rubbed with chipotle/adobo and served with wild rice

### veal chop \$39

with gnocchi, spinach, & mushrooms in homemade bone broth.